

# Pork and Hoisin Stir-fry



**Preparation time:** 10 mins

**Cooking time:** 10 mins

**Serves:** 4

## how to cook

- 1 Mix the hoisin sauce, soy sauce and lime juice in a small bowl.
- 2 In a wok, heat the oil until smoking.
- 3 Stir-fry the garlic and chillies for 30 seconds, taking care not to burn. Add the pork and fry for 3-4 minutes or until cooked through, tossing now and then.
- 4 Add the pak choi or spinach and stir in the hoisin mixture. Stir-fry everything over the heat for 2-3 minutes or until the vegetable has wilted.
- 5 Serve with noodles or rice and garnish with the basil.

## what you need

- 1 John Penny pork tenderloin fillet, about 500g, trimmed and cut into strips
- 3 tbsp hoisin sauce
- 1 tbsp soy sauce
- juice of 1 lime
- 1 tbsp vegetable oil
- 2 cloves garlic, finely chopped
- 2 red chillies, deseeded and finely chopped
- 100g pak choi or young-leaf spinach
- Noodles or rice to serve
- 2 sprigs fresh basil

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